The Creative Homemaking Guide to

Crockpot Recipes

by Rachel Paxton

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 This booklet was published by Creative Homemaking, P.O. Box 4340, W. Richland, WA 99353, USA. E-mail: rachel@creativehomemaking.com

Hamburger & Potato Soup

1 1/2 lb. hamburger
1 lg. clove of garlic
1/4 tsp. pepper
1/2 tsp. thyme
6 med. potatoes
2 lg. onions
1 can cream of mushroom soup
1/2 c. water

Cook beef and garlic in skillet until lightly browned. Stir in pepper and thyme. Peel and slice potatoes and onions. Put 1/2 potatoes and onions into buttered crock pot. Add browned beef and top with remaining potatoes and onions. Mix mushroom soup with water and spread over top of contents. Cover. Cook on low for 8 to 10 hours or on high for 3 to 4 hours.

Crock Pot Oyster Stew

8 c. of whole milk
1/2 c. butter
2 pints of fresh oysters
1 1/2 tsp. salt
2 tsp. Worcestershire sauce

In crock pot heat milk on high for 1 1/2 hours. In saucepan, melt butter and add oysters with liquid. Simmer on low until edges of oysters curl. Add seasonings. Combine with the hot milk in crock pot and simmer on low for 2-3 hours, stirring occasionally.

Ground Beef & Vegetable Casserole

2 lg. potatoes, sliced
2 to 3 med. carrots, sliced
1 can of peas, well drained
3 med. onions
1 1/2 lbs. ground beef, browned
2 stalks of celery, sliced
1 can of cream of tomato soup
1 soup can water

Place layers of the vegetables in the order given in crock pot. Season each layer with salt and pepper. Put the lightly browned ground beef on top of the celery. Mix the tomato soup with the water and pour over the layers. Cover and set on low for 6 to 8 hours, stirring occasionally. Serves 4 to 5.

Pizza Potatoes

8 med. potatoes
2 lg. onions
1 lb. smoked sausage
1 tsp. salt
2 (8 oz.) cans pizza sauce

Peel potatoes and cut in half, place in crock pot. Cut smoked sausage into pieces and place on top of potatoes. Chop onion. Pour pizza sauce on top, cook in crock pot until potatoes are tender.

Chicken Noodle Soup

3 1/2 lb. broiler/fryer chicken, cut up and skinned
2 med. carrots, peeled and chopped
1/2 c. onion, chopped
2 celery stalks, chopped
2 1/2 tsp. salt
2 tsp. dried parsley flakes
3/4 tsp. dried marjoram leaves
1/2 tsp. dried basil leaves
1/4 tsp. poultry seasoning
1/4 tsp pepper
1 bay leaf
8 c. water
2 1/2 c. of medium egg noodles, uncooked

Place first 4 ingredients in crock pot in order listed. Combine salt and next 6 ingredients: sprinkle over vegetables. Add 6 cups water; cover and cook on low setting 8 to 10 hours. Remove chicken and bay leaf; add remaining 2 cups water. Stir in noodles and cook, covered, on high setting 20 minutes. Meanwhile remove bones from chicken and cut chicken into bite size pieces. Add to crock pot, stir to mix. Cook 15 minutes on high setting, covered or until noodles are tender.

Chuck Wagon Beans

1 lb. beans, any variety, dry
1 ham hock or shank
1 lg. onion, chopped
6 c. of water
1 tsp. salt
7 oz green chili salsa (up to 10 oz.) or canned tomato sauce, or stewed tomatoes

Rinse the beans and remove any foreign matter. Mix all ingredients in the crock pot. Cover, set temperature at low, and forget for at least 10 hours. If you have only half a day, cook the mixture 5 or more hours on high.

Marinated Chicken & Pork

3 lbs chicken pieces
1 lb. lean boneless pork cubed
1 c. dry red wine (or water)
1/2 tsp. black pepper
3 c. beef broth
2 cloves garlic, crushed
3 tomatoes, chopped
1/2 tsp. rosemary
1 tsp. salt

Place chicken pieces and pork cubes in a large bowl. Mix all other ingredients thoroughly, pour over chicken and pork. Allow meat to marinate in sauce for about 2 hours. (You could leave it over night) Transfer chicken, pork and marinade to crock pot. Cook on low 6-8 hrs, or until chicken and pork are thoroughly cooked. Serves 6.

Chicken Parisienne

6 med. chicken breasts
1/2 c. dry white wine or vermouth (optional)
1 can cream of mushroom soup
4 oz. mushrooms, sliced
1 c. sour cream, mixed with 1/4 c. flour
Salt and pepper
Paprika

Sprinkle chicken breasts lightly with salt, pepper, and paprika. Place chicken in crock pot. Mix white wine, soup, and mushrooms until well combined. Pour over chicken. Sprinkle with a little more paprika. Cover and cook on low for 7 to 9 hours or on high 3 to 4 hours. Remove chicken and stir in sour cream mixture during last 30 minutes. Serve sauce over chicken with rice or noodles.

Chicken Chow Mein

6 chicken thighs, skinned
6 oz. mushrooms, sliced
1 onion, sliced
3 garlic cloves, minced
1/2 c. Teriyaki sauce
Parsley
3 dashes of Tabasco
2 handfuls of bean sprouts

Put everything except the bean sprouts in a crock pot in the morning. Mix them up and set to low. Should be mostly done when you get back home. Prepare some rice to spoon over. After you start the rice put bean sprouts in the crock pot and mix up. When the rice is done, the chow mein is done. Debone chicken and mix back in. Serve over the rice. Serves 4.

Teriyaki Chicken

3 lg. frozen chicken breasts, with the ribs still attached (or thighs)
1 can (16 oz) of pineapple chunks, partially drained
4-6 oz. of Kikkoman teriyaki sauce
If desired you can add vegetables (broccoli, etc.)

Place chicken breasts in crock pot, with meat facing out toward coils. Dump in the pineapple, add teriyaki sauce and veggies, cover. Cook on low for 6-8 hours, high for 4-6 hours (these times are for frozen chicken, less for thawed). Serve over rice.

Easy Chicken

Take the skin off four boned chicken breasts, place in crock. Sprinkle about 1/2 cup fat-free Italian salad dressing over the chicken. Put lid on crock pot and cook on low setting for 8-9 hours.

Cajun-Style Buffalo Wings

3 lbs chicken wings
1 bottle Kraft spicy BBQ sauce
1 1/2 tsp. red cayenne Pepper
1/4 tsp. salt
2 tsp. black pepper
1/2 tsp. garlic flakes, minced
1 tsp. onion flakes, minced
3 tbsp. Worcestershire Sauce
2 tbsp. jalapeno sauce
1 tbsp. tabasco sauce
1 tbsp. Cajun spice

In a crock pot, add chicken, BBQ sauce, and all spices. Stir and heat on low for 4 hours.

Hungarian Cabbage Rolls

1 cabbage
1 1/2 lbs. ground beef
1 onion, chopped
1 c. rice
1 egg
1 tbsp. salt
1/2 tsp. pepper
1 tbsp. paprika
2 c. sauerkraut
2 c. tomato sauce
1/2 c. water
1 c. sour cream

Core cabbage and place in large bowl. Cover cabbage with boiling water and let stand five minutes. If cabbage is very large, repeat this process after you've stuffed half of the leaves. Combine meat, onion, rice, egg, salt, pepper and paprika. Drain cabbage and remove leaves, cutting off the thick end of the stem. Put about two tablespoons of filling on a leaf. Fold sides in and roll. Place seam side down in a slow cooker. Spread sauerkraut on top. Add tomato sauce and water. Cook on low six to eight hours. Remove rolls, blend sour cream with sauce and serve with cabbage rolls.

Easy Pork Chops

6-8 pork chops
Ketchup
1 bell pepper, chopped
1 onion, chopped
1/2 c. water

Brown pork chops in a skillet. In a crock pot, layer ingredients as follows: 1 pork chop, 1/6 of onion, 1/6 of bell pepper, enough ketchup to cover with a thin layer, Repeat layers until all ingredients are used. Pour in water. Cook in crock pot on high for 3 hours.

Crock Pot Lasagna

1 box rigatoni, cooked
1 1/2 lbs. ground chuck, browned & drained
1 lg. pkg. sliced pepperoni
1 green pepper, chopped
2 lg. pkg. Mozzarella cheese
2 lg. cans pizza sauce
1 med. onion, chopped
8 oz. mushrooms
Green olives, sliced

Begin with layer of sauce on bottom of crock pot. Stir all remaining ingredients together. Place in crock pot and cook on low for 5 hours.

Polish Cabbage Rolls

1 green cabbage
1 lb. ground beef, browned
1/4 c. uncooked rice
1 egg
1 onion, minced
1 carrot, minced
1 tsp. salt
1/2 tsp. pepper
1/4 c. cider vinegar
1/2 c. brown sugar
8 oz. canned tomato sauce

Mix ground beef, rice, egg, onion, carrot, salt and pepper. Mix together vinegar, brown sugar, and tomato sauce. Drop cabbage in boiling water for 5 to 10 minutes. Remove 10 large leaves. Chop remaining cabbage. Place in bottom of crock pot. Place 2 to 4 tablespoons of meat mixture in center of each leaf. Roll up and use toothpick to hold. Place stem side down in crock pot. Pour on tomato mixture. Cover and cook on low for 8 to 10 hours. Serves 6 to 8.

Meat Loaf

2 lbs. ground beef
1/2 lb. sausage
2 med. onions, finely chopped
1 clove of garlic, chopped
2 tsp. salt
1/2 tsp. pepper
1 c. sour cream
1 can cream of mushroom soup
1 1/2 c. bread or cracker crumbs
1 1/2 c. milk

Soak bread or cracker crumbs in milk. Mix meat, seasonings, and soaked crumbs thoroughly. In a separate bowl, mix sour cream and mushroom soup. Make meat mixture into loaf and pour the sour cream-soup mixture over top. Bake in crock pot 10 to 12 hours on low.

Crock Pot Pork Chops

6 to 8 lean pork chops
1/2 c. flour
1 tbsp. salt
1 (10 oz.) can chicken and rice soup
1 1/2 tsp. dry mustard
1/2 tsp. garlic powder
2 tbsp. oil

Coat pork chops in mixture of flour, salt, dry mustard, and garlic powder. Brown in oil in skillet. Place browned pork chops in crock pot. Add can of soup. Cover and cook on low for 6 to 8 hours or on high for 3 1/2 hours.

Porcupine Meatballs

1 1/2 lbs. lean ground beef
1/2 c. raw rice
1/2 c. onion, finely chopped
1/2 c. green pepper, finely chopped
1 egg
1 tsp. salt
1/4 tsp. pepper
1 (10 1/2 oz.) can tomato soup
1 can diced tomatoes and liquid

In mixing bowl combine ground beef, rice, onion, green pepper, egg, salt, and pepper. Mix well to blend. Shape meat mixture into 24 meatballs, about 1 1/2 inches in diameter. Place meatballs in crock pot. Pour soup over meatballs. Cover and slow cook for 7 to 8 hours. Makes 4 to 6 servings.

Italian Sausage Spaghetti

2 lbs. Italian sausage
48 oz. spaghetti sauce
1 (6 oz.) can tomato paste
Green pepper, sliced thin
1 lg. onion, sliced thin
1 tbsp. Parmesan cheese
1 tsp. parsley flakes
1 c. water

Place sausage in skillet and cover in water. Simmer 10 minutes; drain. Meanwhile, place remaining ingredients in crock pot. Add drained sausage and cover; cook on low 4 hours. Increase to high; cook 1 hour more. Cut sausage in bite-size slices and serve over cooked spaghetti. Sprinkle with more Parmesan, if desired.

Simple Roast Beef

1 beef roast
8 ounces of mushrooms
2 potatoes
4 carrots
Parsley
1 can French onion soup

Mix all the ingredients together in the morning, cook on low in the crock pot all day, and you've got one tender roast with gravy too.

Spanish Rice

1 1/2 lbs. ground beef; browned and drained
1 med. onion, chopped
1 green pepper; chopped
1 (14 1/2 oz.) can tomatoes
1 (16 oz.) can tomato sauce
3/4 c. water
2 tsp. chili powder
2 tsp. Worcestershire sauce
1 1/2 tsp. salt
3/4 c. rice, converted; raw

Stir all ingredients together. Cover and cook on low 7 to 9 hours (High for 3 hours, then switch to low for the remaining time).

Hungarian Goulash

2 lbs. round steaks, cut in 1/2-in. cubes
1 c. onion; chopped
1 garlic clove, minced
2 tbsp. flour
1 tsp. salt
1/2 tsp. pepper
1 1/2 tsp. paprika
1/4 tsp. thyme, dried and crushed
1 (14 1/2 oz.) can tomatoes
1 c. sour cream
Noodles

Put steak cubes, onion, and garlic in crock pot. Stir in flour and mix to coat steak cubes. Add all remaining ingredients except sour cream. Stir well. Cover and cook on low 8-10 hours. Add sour cream 30 minutes before serving, and stir in thoroughly. Serve over hot buttered noodles.

Lazy Man’s Beef Sandwiches

3 lbs. pot roast meat
1 lg. jar of spaghetti sauce (16 and 24 oz size both work)
1 (8 oz.) jar Picante sauce

Place ingredients in crock pot and cook on high for 6 hours or low for 8 hours. Then take the lid off the pot and stir the meat around until it falls apart. Serve it ladled over toasted English muffins.

Pot Roast

2 to 3 lg. potatoes, sliced
2 to 3 carrots, sliced
1 to 2 small onions, sliced
1 1/2 tsp. salt
1/4 tsp. pepper
3 to 4 pound pot roast
1/2 c. water

Add all vegetables, salt, and pepper to the crock pot. Add meat and water. Cook at low for 10-12 hours or high for 5-6 hours.

Tortilla Stack

1 lb. ground beef, lean
5 corn tortillas, cut into 6 wedges
2/3 can of undiluted cheddar cheese soup
2/3 package taco seasoning mix
2 med. tomatoes, chopped
1/4 c. sour cream
1 1/3 c. lettuce, shredded
Any other desired toppings

Crumble 1/4 of ground beef into bottom of slow cooker. Top with 1/4 of tortilla wedges. In a small bowl mix soup and taco mix. Spread 1/4 of soup over tortillas. Sprinkle with 1/4 of tomatoes. Repeat layering until all ingredients are used. Cover and cook on low 4-5 hours. Spoon onto individual plates. Top each serving with sour cream, lettuce, etc.

Layered Enchilada Casserole

1 (14 1/2 oz.) can whole tomatoes
1 small onion, cut into pieces
1 clove of garlic, minced
1/2 tsp. cayenne
1/2 tsp. salt
1 (6 oz.) can tomato paste
1 lb. ground beef, browned and drained
8 oz. cheddar cheese, shredded
9 corn tortillas

To prepare the sauce, place the whole canned tomatoes, the liquid from the tomatoes, the onion, and the garlic in a blender or food processor. Blend. Pour into a medium saucepan. Add the cayenne, salt, and tomato paste. Bring to a boil. Simmer for 5 to 10 minutes. Place 1/3 of the tortillas in the bottom of the crock pot. Spoon over 1/3 of the ground beef, 1/3 of the sauce, and 1/3 of the cheddar in layers. Repeat each layer twice more. Cover. Cook on low for 6 to 8 hours. Yields 6 servings.

Sweet & Sour Pork

2 lb. cubed pork
3 tbsp. soy sauce
1/4 c. vinegar
1 small onion
2 tomatoes, cut in slices
2 tbsp. cornstarch
1/4 tsp. ginger
1/4 c. brown sugar
2 green peppers; cut into strips

In slow cooker mix pork with cornstarch. Then mix in remaining ingredients except green pepper and tomatoes. Cook on low for 8 hours. Stir in green pepper and tomatoes. Cook on high for 10 minutes. Serve with rice.

Smothered Steak

1 1/2 lbs. round steak, cut in strips
1/4 tsp. pepper
1 green pepper, sliced
1 (16 oz.) can tomatoes
3 tbsp. soy sauce
1/3 c. flour
1 tsp. salt
1 lg. onion, sliced
8 oz. mushrooms
1 pkg. Frozen french style green beans (10 oz.)

Place steak strips, flour, salt, and pepper in crock pot, stirring well to coat steak. Add remaining ingredients. Cover and cook on low 8 hours or high for 4 hours. Serve with rice.

Shrimp Marinara

1 (16 oz.) can of tomatoes, cut up
2 tbsp. minced parsley
1 clove garlic, minced
1/2 tsp. dried basil
1 tsp. salt
1/4 tsp. pepper
1 tsp. dried oregano
1 (6 oz.) can tomato paste
1/2 tsp. seasoned salt
1 lb. cooked shelled shrimp
Grated Parmesan cheese
Cooked spaghetti

In a crock pot, combine tomatoes with parsley, garlic, basil, salt, pepper, oregano, tomato paste, and seasoned salt. Cover and cook on low for 6 to 7 hours. Turn control to high, stir in shrimp, cover and cook on high for 10 to 15 minutes more. Serve over cooked spaghetti. Top with Parmesan cheese.

Pot Roast with Sour Cream Gravy

3 lbs. chuck or pot roast
2 tbsp. flour
1 tsp. salt
1/4 tsp. pepper
1 tbsp. oil
1/4 c. water
1 tbsp. vinegar
1 tsp. dill weed
5 or 6 small potatoes
5 or 6 carrots
1/2 tsp. salt
1 lg. onion
1 tbsp. flour
1 c. sour cream
1 tsp. dill seed

Coat roast with flour, salt, and pepper. Brown in oil in skillet. Put roast in crock pot, add water and vinegar. Sprinkle dill weed over meat, then add potatoes, carrots, onion, and 1/2 tsp. salt. Cook on low for 10 to 12 hours or high for 6 hours. To make gravy, pour off 3 tbsp. drippings, add flour and heat. Measure rest of drippings, add water to make 1 cup. Add to flour mixture and heat for 1 minute, stirring constantly. Add 1 cup sour cream and dill seed. Heat to boiling.

Crock Pot Pizza

1 1/2 lbs. hamburger, browned and drained
16 oz. shredded mozzarella cheese
1 onion, chopped
1 pkg. sliced pepperoni
2/3 box rigatoni noodles, cooked
1 can cream of mushroom soup
8 oz. mushrooms, sliced
2 jars pizza sauce

Alternate layers in crockpot as follows: hamburger, noodles, cheese, soup, mushrooms, onions, sauce and pepperoni. Heat 4 hours on low in crock pot.

Swiss Steak

1 round steak, cut into serving-size pieces
1 tsp. oregano
1/4 tsp. red pepper flakes
1/4 tsp. pepper
1 (15 oz. can) tomato sauce
1 onion, sliced

Flour meat, blend remaining ingredients, except onion. Put meat in crock pot, top with sliced onion, pour on sauce. Cover, cook on low 6-8 hours.